

ACTIVITIES:

Produce Cooler Plan-O-Gram

The diagram illustrates the layout of a produce cooler, organized into three main sections: Front of Cooler, Back of Cooler, and Dry Storage.

Front of Cooler

- Cucumbers
- Lemons
- Melons
- Oranges, Calif.
- Potatoes
- Squash, Summer
-
-
-
-

Back of Cooler

- Apples
- Broccoli
- Cabbage
- Carrots
- Celery
- Grapes
- Lettuce, Iceberg
- Peaches
- Pears, Ripe
-

Dry Storage

-
- Bananas
- Sweet Potatoes
- Tomatoes, Green
-
-
-
-

ACTIVITIES:

Walk-In Cooler Box Design Project

Instructor: Indicate that even though on page 118, Appendix 4, the manual has “Ripe Tomatoes” listed under the Ideal Storage Temperature of 40°- 50° you would **recommend never refrigerating tomatoes** as they lose their flavor once refrigerated. Potatoes and Onions can be placed in refrigerator or dry storage. Emphasize that they should store Apples, Peaches, Pears & Tomatoes in their original box with the lid because they are both Ethylene Producers & Ethylene Sensitive.

Instructions: Using the *Quality Food for Quality Meals Manual* refer to “Appendix 4 - Ideal Storage Temperatures”, page 118, and the lists on page 13, “Ethylene Producers & Ethylene Sensitive” to answer the following questions:

- 1- Place the following produce in the best temperature zone of the cooler (front or back) or in the dry storage area.

(Write in Answers on “Produce Cooler Plan-O-Gram”)

| | |
|-----------|---------------------|
| Apples | Lettuce, Iceberg |
| Bananas | Melons |
| Broccoli | Oranges, California |
| Cabbage | Peaches |
| Carrots | Pears, Ripe |
| Celery | Potatoes |
| Cucumbers | Squash, Summer |
| Grapes | Sweet Potatoes |
| Lemons | Tomatoes, Green |

- 2- Which items in the front of the cooler need to be kept separate from other produce because they are “High Ethylene Producers”?

Melons

- 3- Which items in the back of the cooler need to be kept separate from other produce because they are “High Ethylene Producers”?

Apples, Peaches, Pears

- 4- Which items in your dry storage need to be kept separate from other produce because they are “High Ethylene Producers”?

Bananas, Tomatoes